

BAKED GOODS

HAZELNUT MACAROONS†

(HASELNUSS-MAKRONEN)

- 2 egg whites
- dash of salt
- 1 teaspoon lemon juice
- 3/4 cup sugar
- 1 cup finely ground hazelnuts

Line a cookie sheet with parchment paper and set aside. Beat egg whites with a dash of salt and lemon juice until stiff. Beat in sugar slowly. Carefully fold in ground nuts. With a teaspoon place little heaps on the prepared cookie sheet and bake in a preheated oven at 270° for 25-30 minutes (its more drying than baking).

Makes approximately 40 cookies

